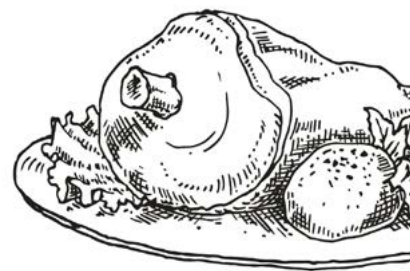




# ASCOT TEA COMPANY



## PRIVATE CHEF - MAINS

### MAINS

"Coq au Vin" confit chicken leg and roasted breast served with creamy truffle mash, green beans, caramelised pearl onions and pancetta lardons with a bordelaise Jus

Free-range chicken sautéed with Muscat grapes, tarragon and Dijon mustard sauce, boulangère potatoes, fine beans and braised spring onions

Côte de boeuf served with pommes pont neuf, Tender stem broccoli, confit tomatoes and tarragon Béarnaise sauce

Pressed shin of beef served with pommes puree, roasted shallots and wilted greens

Slow roasted pork belly with sage and caramelised onions, crushed potato, scratching, salsa Verde

Moroccan spiced Lamb rump, smoked aubergine olives and harissa, chard leek, polenta chips

Côtelettes d'agneau with wilted greens, chickpea puree, pomegranate, Duqqa and Jus (3£ supplement)

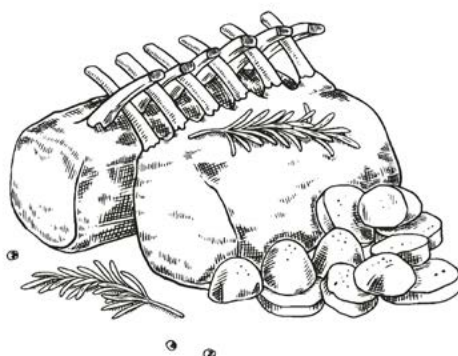
Confit duck leg with sweet potato mash, green beans, fromage de chèvre croquette, cranberry compote topped with Madeira Jus

Sea bass fillet with seaweed potatoes, samphire, edamame beans topped with pea shoots and creamy beurre blanc

Roasted sea bream, new potatoes, confit peppers and tomatoes, served with hollandaise sauce

Wild mushroom and truffle risotto, asparagus, garden peas and Parmesan crisp (gf\*)

Vegan primavera risotto with King Oyster "Scallops", black truffle oil and pea shoots (VG, gf\*)



All Our menu's are made bespoke, can be amended or tailored to suit your individual requirements.

Menu and ingredients are subject to seasonal change.

*Ascot - Crafting the Art of Catering*